

# Barbera d'Asti Superiore DOCG Sichivej



## The best of Barbera d'Asti Superiore

Our **Barbera d'Asti Superiore DOCG Sichivej** is made from the best grapes of a fifty-year-old crus. Sichivej means “old vines” in Piedmontese.

This wine is the best example of the **ductility of the Barbera vine**, which, with the right management of the vineyard and scrupulous winemaking, is capable of producing a **fine, long-lasting wine**.

The grapes are harvested by hand and gently pressed. After the first fermentation and the malolactic fermentation, the wine, still veiled, is put into small wooden barrels with a special toasting. Bottling takes place in spring, without any filtration, to preserve the **concentration and body** acquired.

Sichivej, Barbera d'Asti Superiore DOCG, is aged from 12 to 15 months in oak barrels.

### Analytical data

Alcohol	15,5% vol.
Sugar	1 g/l
Total acidity	6,4 g/l
SO <sub>2</sub>	95 mg/l

### Organoleptic characteristics

#### COLOUR

Intense red colour with light garnet reflections.

#### BOUQUET

Mature and heady bouquet, enhanced by ageing in wood that makes it captivating and rich.

#### TASTE

Velvety, enveloping, warm and significant taste, but characterised by exceptional drinkability.

*How to pair*  
**Barbera d'Asti Superiore**  
**DOCG Sichivej**

Our **Sichivej** is a complete and decidedly rich wine. This is why it is the perfect match for an equally **rich and elaborate meat-based cuisine**. Its nature as a large, full-bodied and structured red wine also makes it a perfect meditation wine, to be sipped between meals, alone or in company.

Serve at a maximum temperature of 15 °C.